

Caribbean Rice

Submitted by Marvi Robertson

Serves 6, but I doubled the recipe and it was more than enough for 15 people.

2 C Instant Brown Rice
2 C mango-peeled, seeded and chopped
1 chopped onion
2 cloves minced garlic
2 t minced fresh ginger root
1 T curry powder
1 pinch red pepper flakes
1 t salt
¼ t thyme
10 whole allspice berries
3 T brown sugar
1 C water (I substituted coconut milk)
2 C chicken broth
2 T lime juice
½ (14oz) can coconut milk

Directions:

Preheat oven to 400 degrees F. (This is where I messed up...preheated to 350 and after an hour, the rice still had a lot of liquid in it, but I stirred it up and it turned out fine anyway) It helps to follow the directions!

In a large bowl, stir together rice, mango, onion, garlic and ginger. Season with curry, red pepper flakes, salt, thyme, allspice berries, and brown sugar. Stir in water, broth and lime juice. Pour into a casserole dish, and pour the coconut milk on top. Cover with foil.

Bake in preheated oven for 1 hour. Remove foil, and cook 10 to 15 minutes more. Remove the allspice berries before serving. (My intentions were to put the allspice berries on top since the recipe said to remove them, but I forgot them altogether!)